

[ABSTRACT]

The present invention relates to a method for producing lactic acid with high concentration and high yield using *Lactobacillus paracasei* CJLA0310 KCCM-10542 that is separated and identified from Kimchi. Lactic acid is a very
5 important organic acid with a wide range of applications including food additive such as food preservative, condiment or acidifier, and industrial fields such as cosmetics, chemistry, metals, electronics, fabrics, dyeing textiles, and pharmaceutical industries. Particularly, lactic acid is an essential ingredient of polylactic acid, one of biodegradable plastics to replace recalcitrant non-
10 biodegradable plastics which are main causes of environmental contamination.